



DINNER AND NIBBLES

AFTER 5PM EVERY DAY

HEARTY MAINS

Grilled Cheese Toast 15
Gruyère, massdam, cheddar on sourdough toast

Truffled Honey Croque Madame 19.5
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

Bacon Mushroom Aglio Olio 17.5
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine
Vegetarian version available

Basil Pesto Smoked Salmon Pasta 19
Cappellini with homemade basil pesto, smoked salmon, sundried tomatoes and corn
Vegetarian version available

Creamy Duck Confit Pasta  21
Capellini with mushrooms, duck confit and white wine cream sauce

Crispy Roast Chicken 21.5
Spring chicken, smashed baby potatoes, and parmesan white wine sauce

Asari Clams with Chorizo  20
Clams and Spanish chorizo with white wine, served with sourdough toast (or swap to pasta)

FRIES

Rosemary & Garlic Fries 9.5

Paprika Fries with Sambal Mayo 10.5

Truffle Fries with Seaweed Mayo 11.5

NACHOS


Classic Nachos 11
Fresh guacamole and cherry tomato salsa
(+ \$3.5 for additional nachos)

The King's Nachos  23.5
Jerk chicken, grilled onions, corn, black beans, mozzarella, guacamole, salsa

BURGERS

All burgers include a 150g all-beef patty on a brioche bun, and rosemary garlic fries

Classic Cheeseburger 19
Grilled onions, sharp cheddar, honey mustard mayo, ketchup

Smoky BBQ Bacon Burger  19.8
Streaky bacon, fried shallots, sharp cheddar, smoky BBQ sauce

Golden Beef Katsu Burger 19.8
Fried crusted patty, grilled onions, sharp cheddar, honey mustard mayo

Spicy Sambal Chicken Burger 19.8
(Sat & Sun only)
Crispy fried chicken thigh, sambal mayo, slaw

TO SHARE – SMALL PLATES

Pumpkin Croquettes 9.5
Served with Japanese mayonnaise


Honey Lime Sriracha Wings  12.5
Crispy wings with a sweet and tangy glaze

Popcorn Chicken Duo 12.5
Served with spiced curry and five-spice blends

Spam Fries 11
With homemade sambal mayo

TO SHARE – PLATTERS

Grilled Bratwurst Platter 20
Assorted pork bratwursts

Camembert Brûlée  24
Baked whole camembert with roasted grapes, crisp pear, and crostini
(+\$3 for additional crostini)




BRUNCH AND BITES

11AM TO 5PM, SAT AND SUN

HEARTY MAINS

Scrambled Eggs with Sourdough Toast 13.5

Creamy Mushrooms with Eggs  17.5
Creamy sautéed mushrooms, bacon bits, spinach, sourdough, eggs (sunny-side up or scrambled)

Smashed Avocado with Pesto  18
Guacamole, homemade basil pesto, feta cream cheese, cherry tomatoes, corn, sourdough, eggs (sunny-side up or scrambled)

Smoked Salmon with Eggs 19
Smoked salmon, feta cream cheese, truffled date oil, sourdough, eggs (sunny-side up or scrambled)

Big Breakfast 23
Kurobuta sausage, signature nutty maple bacon, mushrooms, eggs (sunny-side up or scrambled), hazelnut butter, brioche toast

Truffled Honey Croque Madame 19.5
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

Bacon Mushroom Aglio Olio 17.5
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine

Chicken with French Toast  22
Buttermilk fried boneless chicken thigh, bourbon-rosemary maple syrup, and French toast

Asari Clams with Chorizo  20
Clams and Spanish chorizo with white wine, served with sourdough toast (or swap to pasta)

Add-ons (per item) 3.8
Nutty maple bacon, Kurobuta pork sausage, smoked salmon, avocado

FRIES


Rosemary & Garlic Fries 9.5

Paprika Fries with Sambal Mayo 10.5

Truffle Fries with Seaweed Mayo 11.5

FRENCH TOAST

Chicken with French Toast 22
Buttermilk fried boneless chicken thigh, bourbon-rosemary maple syrup, and French toast

Caramelised French Toast with Berries  16.8
Strawberries, blueberries, rhubarb berry sauce, almond praline crumble and mascarpone gelato

BURGERS

All burgers include a 150g all-beef patty served on a brioche bun, and rosemary garlic fries

Classic Cheeseburger 19
Grilled onions, sharp cheddar, honey mustard mayo, ketchup


Smoky BBQ Bacon Burger  19.8
Streaky bacon, fried shallots, sharp cheddar, smokey BBQ sauce

Spicy Sambal Chicken Burger 19.8
Crispy fried chicken thigh, sambal mayo, slaw

TO SHARE

Pumpkin Croquettes 9.5
Served with Japanese mayonnaise

Honey Lime Sriracha Wings  12.5
Crispy fried wings with a sweet and tangy glaze

Camembert Brûlée  24
Baked whole camembert with roasted grapes, crisp pear, and crostini

NACHOS

Classic Nachos 11
Fresh guacamole and cherry tomato salsa (+\$3.5 for additional nachos)

The King's Nachos  23.5
Jerk chicken, grilled onions, buttered corn, black beans, mozzarella, guacamole, salsa



DESSERTS AND DRINKS

ALL DAY, EVERY DAY

SWEET TREATS

Churros Con Chocolate  11
With chocolate dipping sauce, almond praline crumble, and fresh berries (Fri to Sun only)

Selected Cake of the Day:

Warm Toffee Cake 11
With salted caramel, almond praline crumble, hazelnut gelato

Earl Grey Teacake 10.5
With yuzu honey, pistachios, vanilla gelato

Affogato 8.5

Selection of Gelato (2 scoops) 7.5

MILKSHAKES & FLOATS

Cookie Butter Milkshake 10.9
Speculoos cookies, vanilla gelato, hint of banana

Black Sesame Milkshake 10.9
Black sesame, vanilla gelato

Mocha Milkshake 10.9
Espresso, vanilla gelato, chocolate gelato

Root Beer Float 8.9
Root beer, vanilla gelato
(+\$5 to add a shot of bourbon)

COFFEE, TEA & MORE

Locally Roasted Coffee from Dutch Colony
Brazil Fazenda Recreio and Sumatra Mandheling

Espresso / Long Black / Americano 4.5

Cappuccino / Latte / Flat White 5

Mocha 5.5

Iced Latte / Iced Americano 6

Iced Mocha 6.5

Hot Chocolate 6

Nutella Hot Chocolate with Marshmallows 6.5

Iced Chocolate 6.8

Iced Chocolate with Baileys (alcoholic) 13.5

Hot Earl Grey Latte 5

Pot of Tea from Teapigs 6.5

English Breakfast / Darjeeling Earl Grey / Popcorn Green Tea / Rooibos Crème Caramel / Rhubarb & Ginger / Chamomile / Apple Cinnamon / Lemongrass / Super Fruit

Fresh Shaken Pineapple Iced Tea 7

Freshly Pressed Juice 6.5
Orange / Honey Pineapple

Coke / Coke Zero / Ginger Ale 4.5

BUBBLY THIRST QUENCHERS

Honey & Grapefruit Spritzer 8
Fresh grapefruit juice, honey, mint

Tangy Tropical Spritzer 8
Fresh honey pineapple juice, orange juice, lime, mint



BEERS

ALL DAY, EVERY DAY

BEER ON TAP

Peroni 300ml	10
Peroni 500ml	13

CRAFT BEER & CIDERS

CRAFT BEER BUCKET

Mix and match any 5 for \$62!

Fucking Hell 4.9% 330ml Germany Crisp lager, fruity tropical hop finish	13	North Coast Old No. 38 Stout 5.4% 355ml USA Smooth and firm-bodied, coffee notes	13.5
St Bernardus Wit 5.5% 330ml Belgium Traditional witbier, orange, coriander notes	13	Anderson Valley Oatmeal Stout 5.8% 355ml USA Bold stout with aromas of bread, espresso, and dried cherries	13.5
Brewdog Dead Pony Club 3.8% 330ml UK Pale ale, citrus, lemongrass and lime zest	13	La Chouette Cider 4.5% 330ml France Golden apple cider with caramel notes	13.5
Heretic Make America Juicy Again 6.5% 355ml USA Hazy and luscious IPA, full of juicy hops	13	Gosnells Hibiscus Mead 4.0% 330ml UK Fruity & floral with blossom honey, hibiscus	13.5
Stone IPA 6.9% 355ml USA Crisp, citrusy, tropical IPA	13	Gosnells Hopped Mead 4.0% 330ml UK Fresh & light, with blossom honey and new world hops	13.5
Brewdog Punk 5.6% 330ml UK IPA with grapefruit, pineapple and lychee notes	13	Royal Jamaican Ginger Beer 4.4% 330ml With apricot and stone fruit aromas	13



FREE FLOW & COCKTAILS

ALL DAY, EVERY DAY

FREE FLOW BONANZA*

Free flow of draft beer and house wines for 2 hours
\$39 / pax

Include gin & tonic, rum & coke, prosecco, mimosa
Additional \$6 / pax


* Valid only if the entire table takes up the free flow bonanza. No exceptions will be made.

* Not valid with any other promotions and discounts.

* Please note that a \$50 cleanup tip will be charged if a patron vomits on the café premises.

We seek your kind understanding as this fairly compensates our team for their cleaning efforts.

COCKTAILS

Code(name)s Red Sangria	17.5 gls / 51 jug	Twilight Struggle Espresso Martini	17.5
Red wine, rum, crushed berries, fresh orange juice		Vodka, kahlua, double-shot espresso	
Magic Maze Mojito	17.5 gls / 51 jug	Tumblin' Monkey Sour**	18.5
Rum, lime, mint		Monkey Shoulder, yuzu jam, lemon, egg white, angostura bitters	
Level 2 Magic Maze Mojito 	18 gls / 53 jug	Ginger Monkey	17.5
Rum, orange, passion fruit, lime, mint		Monkey Shoulder, ginger ale, orange	
Grapefruit Ghost Blitz	17.5	Gin and Tonic	13.5
Grapefruit juice, elderflower liquor, gin, rosemary, Fever Tree tonic		With Fever Tree tonic	
Rosemary Yuzu Fizz 	17.5		
Gin, yuzu honey, lemon, rosemary			
Pandan-Pineapple Patchwork 	17.5		
Vodka, Pandan infusion, pineapple juice, passion fruit, egg white			

**Excluded from happy hour promotion



WINES AND SPIRITS

ALL DAY, EVERY DAY

WINES BY THE GLASS

	gls / btl
Buronga Hill Sauvignon Blanc 11 / 53 Austria Tropical fruits and citrus aromas	
Buronga Hill Cabernet Sauvignon 11 / 53 Australia Rich dark cherry and blackberry aromas with hints of cinnamon and vanilla	

WINES BY THE BOTTLE

Bellussi Prosecco DOC Extra Dry 56 Italy Crisp and fruity	
Domaine Bousquet Chardonnay 59 Argentina Floral and tropical fruit aromas	
Domaine Bousquet Pinot Noir Reserve 65 Argentina Medium-bodied wine with strawberry, cherry, and vanilla notes	
Three Rings It's Magic Shiraz 65 Australia Full-bodied wine with a palate of dark and rich chocolates, leather and spice	
Scavi & Ray Sparkling Moscato 54 Italy Fragrant, fruity and pleasantly sweet	

LIQUOR

	gls / btl
Wembley Gin 11.5 / 115	
Hendricks Gin 13 / 175	
Monkey 47 Gin 15 / 185	
Stolichnaya Vodka 11 / 120	
Grey Goose Vodka 13 / 175	
Barcadi Rum 11 / 125	
Monkey Shoulder Whisky 14 / 175	

*Glasses: Add \$2 for a mixer
Bottles come with choice of 2 mixers*